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## Spinach Dip II (Hot)

*Lynell Gandier Baldwin*

*Party Recipes From the Charleston Junior League 1993*

**2 packages (10 ounces ea) frozen chopped spinach**

**1/4 cup margarine**

**2 tablespoons unbleached all-purpose flour**

**1/2 cup evaporated milk**

**1/2 cup spinach liquid**

**6 ounces jalapeno pepper cheese, grated**

**1/2 teaspoon freshly ground pepper**

**1/2 teaspoon celery salt**

**1/2 teaspoon garlic salt**

**1/2 teaspoon Worcestershire sauce**

Preheat the oven to 350 degrees. Butter a one-quart round baking dish.

Cook the spinach according to package directions. Drain well, reserving 1/2 cup of the liquid.

In a heavy saucepan over low heat, melt the margarine. Add the flour and cook for 3 minutes, stirring constantly, Do Not Brown. Add the evaporated milk and spinach liquid. Continue to cook, stirring, until the mixture thickens.

Add the cheese, pepper, celery salt, garlic salt and Worcestershire sauce. Stir until the cheese melts. Fold in the spinach.

Transfer the mixture to the prepared casserole dish.

Bake until it starts to bubble, about 15 minutes.

Serve with tortilla chips.

Yield: 3 1/2 cups

### **Appetizers**

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*Per Serving (excluding unknown items): 804 Calories; 58g Fat (59.9% calories from fat); 36g Protein; 52g Carbohydrate; 28g Dietary Fiber; 37mg Cholesterol; 3182mg Sodium. Exchanges: 0 Grain(Starch); 7 1/2 Vegetable; 1 Non-Fat Milk; 11 Fat; 0 Other Carbohydrates.*